

ESCHER & THOMAS

cultivateurs de fines bulles

Vouvray A.O.P. – Chenin – Brut

Region: Loire Valley – Touraine vineyard

Soil: Clayey and chalky soils – grapes grow in the Vouvray A.O.P.

Grape variety: Chenin Blanc

Vine growing: inspired by the methods of organic and biodynamic culture

Traditional Method: 36 months on laths minimum

Dosage of liqueur: Brut – (about 8 g/L)

Alcohol: 13 %

Vouvray, the history: Overlooking the Loire River, the Vouvray appellation, on its Turonian limestone (tuffeau) base, is the Chenin grape's favourite terroir. There is evidence that the vine has existed on these special slopes since the 4th century. In the Middle Ages it was the monks who used their know-how to cultivate and develop the Vouvray vineyards. In a perfect location, surrounded by the Loire châteaux, Vouvray quickly found favour with the kings of France who enjoyed having it served at their table. Today the world-wide reputation and recognition of sparkling Vouvray are indisputable. Let's not forget that it was a Champenois who introduced the traditional method of making sparkling wines to Vouvray.

In the glass: The prestigious Vouvray sparkling wine offers a charming balance of honeyed fruit and mouth-watering freshness. Whether enjoyed as an aperitif or paired with local dishes (rillettes, goat's cheeses), a glass of finely-bubbled Vouvray is always a delight.



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Vouvray. sur son socle de tuffeau surplombant la Loire est le terroir de prédilection du Chenin. Le prestigieux Vouvray mousseux offre un équilibre charmeur de fruité miellé et de fraîcheur salivante. A l'apéritif ou en accord avec les mets locaux (rillettes, fromages de chèvre), c'est toujours un grand plaisir de partager sa grande finesse de bulles.

« Originalité, Excellence et Terroir sont nos valeurs. Nous élaborons des vins mousseux uniques et authentiques, qui mettent en lumière les terroirs et cépages du Val de Loire. »
Cécile Thomas & Iwan Escher

Vouvray. on its tuffa bedrock overlooking the Loire, is the favourite terroir of the Chenin grape. The prestigious Vouvray sparkling wine offers a charming balance of honeyed fruit and mouth-watering freshness. Whether enjoyed as an aperitif or paired with local dishes (rillettes, goats cheeses), a glass of finely-bubbled Vouvray is always a delight.

Vouvray Mousseux Appellation d'Origine Protégée

Mis en bouteille par EMB 37210C
pour ESCHER & THOMAS,
41400 Chissay-en-Touraine
www.escher-thomas.com

13 % Vol 750 ml Brut
Contains sulfites • Product of France

L2015VI / B0001

Traditional Method by Escher & Thomas:

The "Champagne Method", today referred to as the "Traditional Method", is the succession of two fermentations: the first creates the "base wine" by transforming the sugar in the grapes into alcohol, and the second, takes place in the bottle, a process also referred to as "la prise de mousse". We pay special attention to these two key stages in the production of our fine sparkling wines. At harvest time, we pick ripe grapes from low yields, seeking aromatic balance above all. Our work is to preserve what nature has given us in the quest for a pure, authentic expression of the grape in its terroir. For our fermentations, we therefore selected a very old yeast, which expresses the original identity of the grape variety. Found in a bottle dating from 1895, the yeast was alive in the pre-phylloxera era: it did not, therefore, develop in an environment impacted by modern phytosanitary treatments. Its slow, meticulous action gives us bubbles of great finesse and beautiful aromatic flavours.

Iwan Escher & Cécile Thomas